

Special Issue

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Food & Drink

NEW YORK

Eat Me

A Home
Cook's
Resource
Book

Newfangled



Meat

The Meat Hook's wrong with trashy bacon-cheeseburger sausage. Everything that's hipster hybrid food, and everything that's right.



Tomato Relish

Brooklyn Delhi's tomato achaar. So good you'll want to plopp it on everything, if not spoon it down straight from the jar.



Pickles

Brooklyn Brine's Hop Pickles. Dogfish Head 60-minute IPA plus hop oil give these cukes their irresistibly funky flavor.



Smoked Salmon

Shelsky's house-cured Szechuan kung pao salmon. Picking up where pastrami-smoked salmon left off.



Yogurt

White Moustache yogurt with dates. The best new yogurt on the market is made by a former attorney and her luxuriously mustachioed Iranian-born father.



Rye Bread

Torst's rye loaf. Dark and dense and fully cloaked in flaxseeds—it's rye the New Nordic way.

THE NEW YORK LARDER

Contemporary (this page) versus classic (opposite page).

WE'VE CATEGORIZED some of the city's iconic food staples, placing the oldies on one side and their au courant equivalents on the other. All of them, we'd wager, would pass muster with the most discriminating grandma as well as a Smorgasburg-crazed 20-something. R.R. & R.P.



Pasta

Stoglini's everything-bagel fusilli. Jewish appetizing meets artisanal pasta-making.



Drink

Shad for President + Morris Kitchen's shiso-jalapeno cocktail syrup. Savor the local terroir: The veggies were grown on MoMA PSI's roof.



Condiment

Jojo's Sriracha Ravenswood Petite Sirah chile sauce. Small-batch hot sauce infused with Sonoma wine—the thinking man's Sriracha.



Chocolate

Raia's Maple & Nibs bar. Unroasted, organic single-origin Bolivian beans sweetened with New Hampshire maple sugar—practically health food.



Cheese

Caputo Bros. Creamery cagliata. Remarkably flavorful DIY mozzarella from cultured curds, or cagliata.

SEE PAGE 39 FOR WHERE TO BUY.